

Claims

1. Sugar-free hard-coated comestibles consisting of a hard coating and an edible, chewable and/or pharmaceutical core and said hard coating is obtainable by using a coating syrup comprising at least 95% maltitol and characterised in that
 - a) dry matter content of syrup is from 68-72%, and
 - b) dry matter content of syrup is comprising from 0.7-1.5% by weight of DP₄₊.
2. Sugar-free hard-coated comestibles according to claim 1 characterised in that said maltitol syrup is consisting of:
 - a) From 95-97% by weight of maltitol,
 - b) Maximum 1.5% by weight of DP₁,
 - c) From 0 – 1.5% by weight of DP₃,
 - d) From 0.7-1.5% by weight of DP₄₊.
3. Sugar-free hard-coated comestibles according to claim 1 or 2 wherein the core is selected from the group consisting of pharmaceutical tablets, chewing gum, confectionery product, chocolate and nut.
4. Sugar-free hard-coated comestibles according to claim 3 characterised in that the core is chewing gum and the hard coating is non-sticky and the surface of the hard coating is regularly formed and remains intact during processing.
5. Process for preparing sugar-free hard-coated comestibles and said process is comprising the following steps:
 - a) Applying a coating syrup, containing a maltitol syrup, onto the cores of the comestibles in a moving bed of a coating apparatus,
 - b) Applying maltitol in powder form for obtaining coated cores,
 - c) Drying the coated cores by using drying air in the temperature range of from 15 to 45°C and a moisture content of at most 50% relative humidity and said process is

characterised in that maltitol syrups of step a) has a dry matter content from 68-72% and said maltitol syrup is comprising 0.7-1.5% by weight of DP₄₊.

6. Process according to claim 5 characterised in that in step a) dry matter of maltitol syrup is consisting of:
 - a) From 95-97% by weight of maltitol,
 - b) Maximum 1.5% by weight of DP₁,
 - c) From 0 – 1.5% by weight of DP₃,
 - d) From 0.7-1.5% by weight of DP₄₊.
7. Use of maltitol syrup comprising from 0.7-1.5% by weight of DP₄₊ on dry matter for improving hard coating of hard-coated comestibles.
8. Use according at claim 7 characterised in that said syrup is applied at dry matter content from 68-72%.